



## RIESLING ZERO



Steinbock Riesling Zero is made from a fruity Riesling Kabinett - Using an innovative vacuum distillation process the alcohol is removed.

The atmospheric pressure is reduced to about 15mbar, and in this way the boiling point of the alcohol is lowered from about 78° C (173° F) to about 25-30° C (77-86° F). The delicate aromas of the wine are almost preserved and a beverage with an alcohol by volume lower than 0.25 % is obtained.

This non-alcoholic beverage is low in calories but at the same time it is complex, fresh, and lively with a balanced acidity. Excellent as an aperitif, with finger food, starters, Sushi and fish dishes.

*Times are changing and lifestyles are shifting.*

*Steinbock Riesling Zero*

*offers health-conscious, stylish enjoyment.*

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